



Dickens Dinner - December 2024

First Course:

Roasted Butternut Squash and Ginger Soup,
Pumpkin Seed Oil, Roasted Pumpkin Seeds

Second Course:

Mixed Organic Green Salad,
Goat Cheese, Beets, Candied Pecans, Cranberries, Apple Cider Vinaigrette

Main Course:

Roasted Duck Confit,
Red Wine Cabbage, Austrian Dumpling, Chutney, Demi Glaze

or

Queen Victoria's Pork Roast,
Roasted Garlic Mashed Potatoes, English Peas, Daikon Radish, Yorkshire Pudding, Cranberry Jus

or

Pan Seared Salmon,
Parsnip Purée, Roasted Fingerling Potatoes, Carrots, Asparagus, Cucumber Dill Sauce

or

Braised Lamb Shank,
Parmesan Risotto, Asparagus, Mixed Root Vegetable au Gratin, Local Mushrooms, Jus

or

Grilled Beef Tenderloin,
Yorkshire Pudding, Carrot Purée, English Peas, Caramelized Onions, Demi Glaze

Dessert:

Christmas Tiramisu

or

Warm Brownie, Homemade Vanilla Ice Cream, Whipped Cream

or

Sticky Toffee Pudding, Whipped Cream

or

Viennese Apple Strudel (Cinnamon & Walnuts), Whipped Cream